



## SICILY WINE AND FOOD TOURS

8–18 OCTOBER 2014 | 5–15 OCTOBER 2015

CITIES VISITED: TAORMINA – SIRACUSA – RAGUSA – TRAPANI – MARSALA – PALERMO

March 2014

For immediate release

### Sicily seduces: melting pot of culinary delights - ancient varietals

The place to be this autumn is Sicily, pearl of the Mediterranean and powerhouse food supplier to the north. [Uncorked & Cultivated's](#) wine and food tours take you there in style, to an island steeped in history. It has a diverse and spectacular landscape, from the smoking Mount Etna overlooking Sicily's east, to the southern flat, red soils of the Vittoria plain and the western dolce capital, on the rock of Erice.

When it comes to native Sicilian varietals, wine leader Peter Scudamore-Smith is a Master: think nero d'avola, nerello mascalese (reds) and carricante, catarratto, grillo, inzolia (whites). He takes travellers to wineries, ristoranti and on personally conducted tastings to meet the locals.

“Think of Sicily as your ten-day food, wine and fresh deli basket!

“Sicily’s ancient grape varietals can be traced all the way back to Greek civilisation. Throughout its history, Sicily has often been controlled by greater powers—Romans, Vandals, Goths, Byzantines, Muslims, Normans, Germans, French, Spanish, Austrians and Northern Italians—yet has also experienced periods of independence, as under the Greeks and later as the Emirate then Kingdom of Sicily.

“In the 11<sup>th</sup> Century, King Roger II, a Norman Viking, was often seen out and about dressed in Arab gear, speaking in Arabic, an intriguing juxtaposition. Each culture has left its unique imprint on the food and culture of the island,” Peter said.

Uncorked and Cultivated's group encounters both traditional and edgy cucina-cutting tastings: day-old extra virgin olive oil; pink, crusted Nebrodi Mountain wild boar loin; glistening red Pacino cherry tomatoes, Arab spice-inspired seafood couscous in fish broth; warm, day-fresh sheep ricotta. Foodies bring home single variety, single grove EVOO for their next tomato salad, Sicily style.

“We explore the very best history-influenced flavours of this grand island with region-specific dishes, traditional cooking styles, ingredients in season and wine varietals at each dining experience,” said Master of Wine, Peter Scudamore-Smith.

“Our Tasca d’Almerita lunch is true locovore style-Palmeritian delights made on the premises. Tasca shines as a providore with a spectacular array of produce—the lamb, cheese, caponata, vegetables, ricotta, tomato sauce and extra virgin olive oil are all sourced and made on the estate.

Peter Scudamore-Smith MW

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Now this family is the last of Sicilian royalty, Villa Tasca (formerly Villa Camastra) in Palermo was the heart and soul of the Sicilian capital's social and cultural life in the late 19th century.

This uniquely Australian-arranged itinerary is the creation of seasoned Italophile, Denise Wiseman, Peter's wife. Guests enjoy her clever and comfortable coach travel, stays in fine family-owned hotels poised in busy city piazzas for leisure time or some practical shopping moments. **Current offer: All-inclusive land only price is AUD \$5800 for ten days; single supplement AUD \$950. The tour is limited to 12 persons.**

## Ends

*Editor's notes: Master of Wine Peter Scudamore-Smith of Uncorked and Cultivated, and his wife Denise Wiseman conduct an annual 10-day autumn wine and food tour of Sicily. Denise's established personal and business relationships with coach operators and restaurant owners has underpinned excellent service delivery, guest comfort and excellent feedback, erudite menu composition and taste expression. Guests write many response endorsements towards their experiences with utter surprise and comment on the high calibre visitations. Peter personally selects the wine theme at each group meal; no two tastings are similar and all wines can be purchased in Australia. Plates reflect regionality and seasonality so tastes and food styles never have a parallel. Never in Australia! Guests receive their detailed menus from every meal (wines and plates) on their return to Australia.*

*Peter Scudamore-Smith, a respected Master of Wine since 1991, commenced visiting Italy in 2007, developing winery, brand and maker affinities. Since then he visits annually, taking on an expansive and diverse tasting programme among these makers of native wine varieties. As a wine educator he communicates the Sicily message in his low-key manner to each tour guest.*

Peter Scudamore-Smith MW

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## THE CURRENT DEAL – HOW TO JOIN THE TOUR

<b>Tour</b>	<b>Sicily Wine and Food Tour</b>
<b>When</b>	8-18 October 2014   8-15 October 2015
<b>Start</b>	Catania (Fontanarossa airport)
<b>End</b>	Palermo (centro or airport)
<b>Time</b>	Eleven days, ten nights
<b>Cost</b>	<b>2014: AUD \$5,800 per person twin share (single supplement AUD \$950)</b>
<b>Hosts</b>	Peter Scudamore-Smith MW and Denise Wiseman
<b>Cities</b>	Taormina, Siracusa, Ragusa, Trapani and Marsala
<b>Wine regions</b>	Etna, Vittoria, Noto, Contea di Sclafani, Erice, Contessa Entellina, Sambuca di Sicilia and Marsala
<b>Web</b>	<a href="http://uncorkedandcultivated.com.au/tours/">http://uncorkedandcultivated.com.au/tours/</a>
<b>Information</b>	denisew@uncorkedandcultivated.com.au   +61 412 403 567
<b>Complement</b>	12 persons (maximum)-Australia-wide

**Peter Scudamore-Smith MW**

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**Thumbnails** *(Please contact us for high res images)*



**Ionian Sea, Taormina**



**Mount Etna**



**Lakeside vineyards, Sambuca**



**Tomato Soup, Taormina**



**Native Etna Grapes: Minella**